HONEY COMPETITION

These rules and regulations will govern the honey competition which is conducted during the annual Summer Meeting of the North Carolina State Beekeepers Association.

1. Entries will be received by 9 AM Friday of the meeting. Each person entering items in the "honey competition" will be assigned a number to be placed at the proper place on the entry tag and on the entry form.

2. It will be the responsibility of the exhibitor to see that entries are correctly classified and tagged.

3. Official printed forms must be used in making application for entry.
   - be sure to fill in the form completely, accurately, and legibly
   - be sure to place entry number on the entry form and on the entry tags.
   - be sure there are no labels, names or anything on the entries that would identify the exhibitor.
   - all honey or beeswax entered should have been produced the exhibitor during the past 12 months
   - containers of cellophane, glass, or transparent material of some other suitable type are recommended
   - all entries must be of required color, quality and condition
   - no ribbon will be given to any one entry through the lack of competition if the entry is of inferior quality
   - there is a limit of one entry per person for each listed category

ENTRIES

<table>
<thead>
<tr>
<th>Class</th>
<th>Entry</th>
<th>1st</th>
<th>2nd</th>
<th>3rd</th>
<th>4th</th>
<th>5th</th>
</tr>
</thead>
<tbody>
<tr>
<td>SM-1</td>
<td>One deep comb for extracting</td>
<td></td>
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<tr>
<td>SM-2</td>
<td>One shallow comb for chunk cutting (no wired comb or plastic)</td>
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<tr>
<td>SM-3</td>
<td>Three sections of comb honey, light</td>
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<tr>
<td>SM-4</td>
<td>Three sections of comb honey, dark</td>
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<tr>
<td>SM-5</td>
<td>Three sections of cut comb honey in containers, light</td>
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<tr>
<td>SM-6</td>
<td>Three sections of cut comb honey in containers, dark</td>
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<tr>
<td>SM-7</td>
<td>Three jars (not less than 14 oz.) chunk, comb honey, light</td>
<td></td>
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<tr>
<td>SM-8</td>
<td>Three jars (not less than 14 oz.) chunk, comb honey, amber</td>
<td></td>
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<tr>
<td>SM-9</td>
<td>Three jars (not less than 14 oz.) chunk, comb honey, dark</td>
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<tr>
<td>SM-10</td>
<td>Three jars (not less than 14 oz.) extracted honey, light</td>
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<tr>
<td>SM-11</td>
<td>Three jars (not less than 14 oz.) extracted honey, amber</td>
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<tr>
<td>SM-12</td>
<td>Three jars (not less than 14 oz.) extracted honey, dark</td>
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</tbody>
</table>
SM-13 Three jars (not less than 14 oz.) creamed honey (finely granulated)

Displays

SM-14 Beeswax (not less than 15 lbs.) in size and shapes commonly on sale by the apiarist

SM-15 Display of pure beeswax products - candies, carvings, models, novelties, Etc. - must be composed of pure beeswax only

SM-16 One gift package of bee products suitable for sale to public

SM-17 Two bottles(approximately 26 oz. capacity each)non-carbonated dry mead

SM-18 Two bottles(approximately 26 oz. capacity each)of non-carbonated sweet mead

SM-19 Two bottles(approximately 26 oz. capacity each)of mead with fruit

SM-20 One black and white or color print of a honey bee or beekeeping related scene with appropriate caption (photograph must be mounted and no larger than 8"x10")

FACTORS TO BE CONSIDERED IN JUDGING HONEY EXHIBITS

These factors are general guides for the use of judges and exhibitors. Honey with moisture of more than 18.6 per cent will be disqualified.

Classes SM-1, SM-2, SM-3, SM-4, COMB HONEY AND BULK HONEY FRAMES

<table>
<thead>
<tr>
<th>Factors</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Uniformity of appearance (between and within sections)…………………</td>
<td>20</td>
</tr>
<tr>
<td>2. Absence of uncapped cells………………………………………………</td>
<td>15</td>
</tr>
<tr>
<td>3. Uniformity of color…………………………………………………………</td>
<td>15</td>
</tr>
<tr>
<td>4. Absence of watery cappings …………………………………………………</td>
<td>15</td>
</tr>
<tr>
<td>5. Cleanliness and general appearance of sections or frames………………</td>
<td>15</td>
</tr>
<tr>
<td>6. Freedom from granulation and pollen ………………………………………</td>
<td>10</td>
</tr>
<tr>
<td>7. Appearance of cappings and freedom from impurities……………………</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>100</td>
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</tbody>
</table>

Classes SM- 5, SM- 6, CUT COMB HONEY (In containers without liquid Honey)

<table>
<thead>
<tr>
<th>Factors</th>
<th>Points</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Uniformity of appearance (between and within sections)…………………</td>
<td>25</td>
</tr>
<tr>
<td>2. Neatness of comb cut: ragged edges, parallel cuts and uniformity of size of cuts………</td>
<td>30</td>
</tr>
<tr>
<td>3. Uniformity of color …………………………………………………………</td>
<td>15</td>
</tr>
<tr>
<td>4. Absence of watery cappings …………………………………………………</td>
<td>10</td>
</tr>
<tr>
<td>5. Appearance of cappings and freedom from impurities……………………</td>
<td>10</td>
</tr>
<tr>
<td>6. Cleanliness and general appearance of containers………………………</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>100</td>
</tr>
</tbody>
</table>
Classes, SM-7, SM-8, SM-9, CHUNK HONEY IN JARS

Factors Points
1. Neatness and Uniformity of Cut ................................................................. 20
   a. Up-grade for parallel and 4-sided cut
   b. Down-grade for ragged edges
2. Absence of watery cappings, uncapped cells and pollen .................................. 20
3. Cleanliness of product (down-grade for travel stains, foreign matter, wax flakes, foam, Crystallization) ................................................................. 20
4. Uniformity of appearance in capping structure color, and thickness of chunks ................ 20
5. Density and flavor of liquid portion
   a. Density (water content above 18.6% will be disqualified, below 15.5% will be docked points) ........................................................................................................ 10
   b. Flavor (points will be reduced for honey flavor that has been adversely affected by processing) ................................................................. 10
   c. Disqualification for fermentation 100

Classes, SM-10, SM-11, SM-12, EXTRACTED HONEY

Factors Points
1. Density (moisture content over 18.6% - DISQUALIFIED ......................................... 20
   a. Water content above 18.6% will be disqualified, below 15.5% will be docked points
2. Absence of crystals ................................................................. 10
3. Cleanliness ........................................................................................................ 30
   a. Without lint 7
   b. Without dirt 10
   c. Without wax 7
   d. Without foam 6
4. Flavor ........................................................................................................ 20
   Points will be reduced for honey flavor that has been adversely affected by processing
5. Accuracy of filling and uniformity ................................................................. 10
6. Container appearance .................................................................................... 10
100

Class, SM-13, CREAMED HONEY

Factors Points
1. Fineness of crystals ......................................................................................... 30
2. Uniformity and firmness of product ................................................................. 25
3. Cleanliness and freedom from foam ................................................................. 30
4. Flavor and color ............................................................................................. 15
100

Class, SM-14, BEESWAX IN BULK

Factors Points
1. Color: straw to canary yellow ........................................................................... 20
2. Cleanliness: absence of honey, and other impurities ......................................... 30
3. Uniformity of appearance ............................................................................... 20
4. Absence of cracking and shrinkage .................................................................. 20
5. Aroma and texture ......................................................................................... 10
100
Class, SM-15, PURE BEESWAX PRODUCTS

**Factors** | **Points**
--- | ---
1. Color: straw to canary yellow | 20
2. Cleanliness: absence of honey, propolis, and other impurities | 30
3. Uniformity of appearance of all wax in entry | 15
4. Aroma and texture | 5
5. Quality and appearance of beeswax products | 30

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Class, NOVELTY ITEMS CONTAINING BEESWAX

**Factors** | **Points**
--- | ---
1. Cleanliness | 20
2. Quality of Wax | 20
3. Design and overall appearance | 35
4. Originality | 25

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Class, SM-16, GIFT PACKAGE OF BEE PRODUCTS

**Factors** | **Points**
--- | ---
1. General Appearance | 30
2. Originality | 30
3. Quality of Components | 20
4. Availability of Components | 10
5. Manageability (ability to transport) | 10

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Classes, SM-17, SM-18 - MEAD (Non-carbonated WINES ONLY)  Class, SM 19, MEAD (With Fruit)

**Factors** | **Points**
--- | ---
1. Clarity | 25
2. Color | 5
3. Taste | 20
4. Body | 10
5. Bouquet | 20
6. Bottles | 10
7. Bottle Closure | 10

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Class, SM-20, PHOTOGRAPHY

**Factors** | **Points**
--- | ---
1. Photographic Quality | 30
2. Mounting (all photographs must be mounted) | 10
3. Content of photograph | 30
4. Caption describing photograph | 30